

**Department of Public Health and Social Services
Division of Environmental Health
Food Establishment Inspection Report**

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INSPECTION	RSN	TYPE	GRADE	INSPECTION DATE	ESTABLISHMENT NAME	
Regular		<input checked="" type="checkbox"/>	15	10 / 26 / 2016	NEW CAMPUS STOKES	
Follow-up				TIME IN	TIME OUT	PERMIT HOLDER
Complaint	<input checked="" type="checkbox"/>		RATING	9:15	11:20	PARK, YEONG NAM
Investigation			B	SANITARY PERMIT NO.		LOCATION (Address)
Other:				160002075		#14C UNIVERSITY DR, FMT BLDG UNIT 3, MANGILA
ESTABLISHMENT TYPE			AREA	TELEPHONE	No. of Risk Factor/Intervention Violations	RISK CATEGORY
RETAIL			4	734 7802	2	2
					No. of Repeat Risk Factor/Intervention Violations	0

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance (IN, OUT, N/O, N/A) for each numbered item. Mark "X" in appropriate box for COS and/or R.

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status				COS	R	PTS
Supervision						
1	IN	OUT	Person in charge present, demonstrates knowledge, and performance duties			6
Employee Health						
2	IN	OUT	Management awareness; policy present			6
3	IN	OUT	Proper use of reporting, restriction & exclusion			6
Good Hygienic Practices						
4	IN	OUT	N/A	N/O		6
5	IN	OUT	N/A	N/O		6
Preventing Contamination by Hands						
6	IN	OUT	N/A	N/O		6
7	IN	OUT	N/A	N/O		6
8	IN	OUT	Adequate handwashing facilities supplied & accessible		✓	6
Approved Source						
9	IN	OUT	Food obtained from approved source			6
10	IN	OUT	N/A	N/O		6
11	IN	OUT	Food in good condition, safe, and unadulterated			6
12	IN	OUT	N/A	N/O		6
Protection from Contamination						
13	IN	OUT	N/A			6
14	IN	OUT	N/A			6
15	IN	OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food			6
Potentially Hazardous Food (TCS Food)						
16	IN	OUT	N/A	N/O		6
17	IN	OUT	N/A	N/O		6
18	IN	OUT	N/A	N/O		6
19	IN	OUT	N/A	N/O		6
20	IN	OUT	N/A		✓	6
21	IN	OUT	N/A	N/O		6
Consumer Advisory						
22	IN	OUT	N/A			6
Highly Susceptible Populations						
23	IN	OUT	N/A			6
Chemical						
24	IN	OUT	N/A			6
25	IN	OUT				6
Conformance with Approved Procedures						
26	IN	OUT	N/A			6

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Mark "X" in box: If numbered item is not in compliance and/or if COS and/or R. COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status				COS	R	PTS
Safe Food and Water						
27			Pasteurized eggs used where required			1
28			Water and ice from approved source			2
29			Variance obtained for specialized processing methods			1
Food Temperature Control						
30			Proper cooling methods used; adequate equipment for temperature control			1
31			Plant food properly cooked for hot holding			1
32			Approved thawing methods used			1
33	X		Thermometer provided and accurate			1
Food Identification						
34	X		Food properly labeled; original container			1
Prevention of Food Contamination						
35			Insects, rodents, and animals not present			2
36	X		Contamination prevented during food preparation, storage & display			1
37			Personal cleanliness			1
38			Wiping cloths: properly used and stored			1
39			Washing fruits and vegetables			1
Proper Use of Utensils						
40			In-use utensils: properly stored			1
41			Utensils, equipment and linens: properly stored, dried, handled			1
42			Single-use/single-service articles: properly stored, used			1
43			Gloves used properly			1
Utensils, Equipment and Vending						
44			Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			1
45			Warewashing facilities: installed, maintained, used; test strips			1
46			Nonfood-contact surfaces clean			1
Physical Facilities						
47			Hot & cold water available, adequate pressure			2
48			Plumbing installed; proper backflow devices			2
49			Sewage and wastewater properly disposed			2
50			Toilet facilities: properly constructed, supplied, & cleaned			2
51			Garbage/refuse properly disposed; facilities maintained			2
52			Physical facilities installed, maintained, and clean			1
53			Adequate ventilation and lighting; designated areas use			1

I have read and understand the above violation(s), and I am aware of the corrective measures that shall be taken.

Person in Charge (Print and Sign) <i>YEONG NAM PARK</i>	Date: 10/26/16	
DEH Inspector (Print and Sign) LEILANI NAVARRO, EPHO I <i>L. Navarero</i>	Follow-up (Circle one): YES NO	Follow-up Date 11/05/16

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ESTABLISHMENT NAME NEW CAMPUS STORE		LOCATION (Address) #14 C UNIVERSITY DR., FMT BLDG UNIT 3, MANE/AD
INSPECTION DATE 10 / 26 / 2016	SANITARY PERMIT NO. 160002075	PERMIT HOLDER PARK, YEONG NAM

TEMPERATURE OBSERVATIONS

Item/Location	Temperature (° F)	Item/Location	Temperature (° F)
HAMBURGER / ON COUNTER	76.3		
TUNA SANDWICH / ON COUNTER	75.2		
FRIED CHICKEN / WARMER	77.3		
PALABOK / WARMER	82.5		
VEGETABLE LUMPIA / WARMER	79.8		

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

	A REGULAR INSPECTION WAS CONDUCTED TODAY IN RESPONSE TO COMPLAINT NO. 16-1163 REGARDING WORKERS WITHOUT SANITARY PERMITS HEALTH CERTIFICATE. PREVIOUS GUAM FOOD CODE ASSESSMENT WAS DONE ON 10/29/2015. THE FOLLOWING VIOLATIONS WERE OBSERVED TODAY:	
1	PERSON IN CHARGE HAS NO MANAGER'S CERTIFICATE AND DOES NOT DEMONSTRATE KNOWLEDGE OF THE GUAM FOOD CODE. PERSON IN CHARGE SHALL BE PRESENT AND DEMONSTRATE KNOWLEDGE OF THE GUAM FOOD CODE TO ENSURE THAT FOOD SAFETY PRACTICES ARE BEING APPLIED DURING THE STORE OPERATION.	11/05/16
8	HANDWASHING SINK IN THE REST ROOM IS BLOCKED. HANDWASHING FACILITY SHALL BE ACCESSIBLE TO PROMOTE REGULAR HANDWASHING. CORRECTIVE ACTION: PLASTIC CONTAINER & BUCKET WERE REMOVED.	COS
9	MULTIPLE BAKED GOODS AND SOME PRE-PACKAGED COOKED FOODS NOT OBTAINED FROM APPROVED SOURCE. FOOD FOR SALE SHALL BE OBTAINED FROM PERSON/BUSINESS WITH VALID SANITARY PERMIT.	11/05/16
19	FRIED CHICKEN, PALABOK, VEGETABLE LUMPIA, AND OTHER FOOD ON THE	COS

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in further regulatory actions. If seeking to appeal the result of this inspection, a written request for hearing must be submitted to the Director before the indicated correction date.

Person in Charge (Print and Sign) YEONG NAM PARK	Date: 10/26/16
DEH Inspector (Print and Sign) LEILANI NAVARRO, EPHO I	Date: 10/26/16

Food Establishment Inspection Report

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ESTABLISHMENT NAME NEW CAMPUS STORE		LOCATION (Address) # 14 C UNIVERSITY DR., FMJ BLDG UNIT 3, MANILA
INSPECTION DATE 10 / 26 / 2016	SANITARY PERMIT NO. 16 0002075	PERMIT HOLDER PARK, YEONG NAM

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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	WARMER NOT MEETING INTERNAL TEMPERATURE REQUIREMENTS ¹ FOR HOT HOLDING. TIME AND TEMPERATURE CONTROL FOR SAFETY (TCS) FOODS SHALL BE KEPT AT 140°F OR ABOVE TO MINIMIZE PATHOGEN GROWTH. CORRECTIVE ACTION: ALL FOOD IN THE WARMER WERE DISCARDED.	
20	HAMBURGER, TUNA, AND OTHER SANDWICHES ON THE FRONT COUNTER NOT MEETING INTERNAL TEMPERATURE REQUIREMENT FOR COLD HOLDING. TCS FOODS SHALL BE KEPT AT 41°F OR BELOW (COLD HOLDING) OR 140°F AND ABOVE (HOT HOLDING) TO MINIMIZE OR SLOWDOWN GROWTH OF PATHOGENS. CORRECTIVE ACTION: ALL TCS FOOD ON THE FRONT COUNTER WERE DISPOSED OF	COS
33	THERMOMETER NOT AVAILABLE / PROVIDED. FOOD THERMOMETER SHALL BE AVAILABLE AND ACCURATE TO ENSURE PROPER MONITORING OF TEMPERATURE OF TCS FOODS.	11/25/16
34	VARIOUS PICKLED FOOD NOT PROPERLY LABELED. FOOD SHALL BE PROPERLY LABELED TO ENSURE PROPER IDENTIFICATION.	11/25/16
36	^{IN THE STORAGE ROOM NEAR RESTROOM} MULTIPLE CANNED DRINKS / BOTTLED JUICES STORED DIRECTLY ON THE FLOOR FOOD SHALL BE STORED AT LEAST SIX INCHES OFF THE FLOOR TO PREVENT CONTAMINATION.	11/25/16
	PICTURES OF VIOLATIONS AND CORRECTIONS WERE TAKEN.	
	RETRIEVED "A" PLACARD NO. 0638 AND ISSUED "B" PLACARD NO. 00811.	
	DISCUSSED THIS INSPECTION REPORT WITH PIC, YEONG NAM PARK.	

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DEH Inspector (Print and Sign) LEILANI NAVARRO, EPHO I	Date: 10/26/16